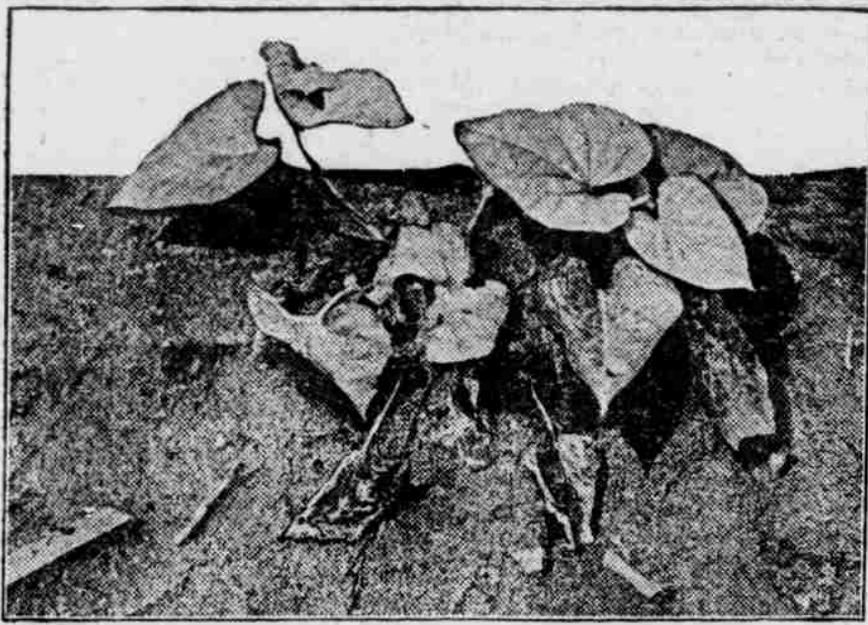


CONTROL DISEASES OF SWEET POTATOES



Sweet Potato Plant, Showing Characteristic Symptoms of Stem Rot.

(Prepared by the United States Department of Agriculture.)

Field diseases of sweet potatoes are usually controlled by seed selection and disinfection, the proper preparation of the hotbed and crop rotation. Root rot, which attacks other crops besides sweet potatoes, is best controlled by deep, clean cultivation, aeration of the soil and crop rotation.

Farmers' bulletin 714, a new publication of the department of agriculture, describes five of the principal field diseases of sweet potatoes. These are all caused by some fungi in the seed or in the ground. For stem rot, black root, and foot rot, the essential point is to plant clean seed in a clean hotbed. If the field itself becomes infested, use it for other crops for a period of three or four years. Healthy seed can be secured by selecting it in the fall at digging time, while the potatoes are still attached to the vines. Each hill should be tested by splitting the stem and potatoes should be taken only from plants the insides of which are not streaked with black. It should be remembered, however,



Section Through a Sweet Potato, Showing the Blackened Ring Just Below the Surface Caused by Stem-Rot Fungus.

that a heavy frost will blacken the bundles in the same way as stem rot. In the spring, or during the winter, it is frequently impossible to tell whether the potatoes are diseased or not, since they become darkened after a period of storage. For this reason fall selection is essential.

Just before they are bedded, the seed potatoes should be disinfected by submerging them from five to ten minutes in a solution of one ounce of corrosive sublimate to eight gallons of water. Only wooden vessels should be used for disinfection. Corrosive sublimate, it must be remembered, is a strong poison, and should be kept out of the way of animals or human beings. After disinfection the potatoes should be rinsed in pure water and laid in the sun to dry. This treatment will not destroy any fungus within the potato, but it will kill spores that may be on the surface.

That a hotbed should be free from germs of the disease is almost as im-

portant as that the seed potatoes themselves should be. The common practice of using the same soil in the hotbed year after year is probably one of the chief sources of distributing sweet potato disease. Even if the soil is thrown out after the hotbed season is over, it frequently is left by the side of the hotbed and is used the following year.

Soil that has been used in the hotbed should be hauled away, together with all the rubbish around the bed. The framework of the hotbed and the ground around it should then be thoroughly soaked with a solution of formaldehyde made by mixing one pint of formalin and 30 gallons of water. An alternative solution may be made by dissolving one pound of copper sulphate in 25 gallons of water. Whichever solution is used, it is advisable that the treatment be repeated after about twenty-four hours. The fresh soil, preferably sand, for the hotbed, should be obtained from some place where sweet potatoes have never been grown. A high spot in the woods is excellent for the purpose. The upper six inches of the soil should be thrown away and only the subsoil used. The same implements used to handle and haul away the old dirt should not be used for the new soil unless they have been cleaned and disinfected with a solution of either formalin or corrosive sublimate.

An additional precaution is to cook all decayed or diseased potatoes before feeding them to stock, and never to throw them in the yard. If this is neglected, disease may find its way to the hotbed through the medium of stable manure.

These precautions in disinfecting the seed and the hotbed will, of course, be largely wasted if the field is infected. It is not known exactly how long the stem-rot fungus will live in the soil in the absence of sweet potatoes, but probably for several years. For this reason sweet potatoes should not be planted in the same ground oftener than once in three or four years.

Unlike stem rot, black rot spreads freely through potatoes in storage. It is, therefore, most important that no potatoes with this disease find their way into the storage house. It is also desirable to pick over the seed in the spring again and discard any potatoes with suspicious spots.

Root rot and scurf are controlled in much the same way as stem rot, black rot and foot rot. Scurf, it has been found, is worse on heavy soils and on soils containing a large quantity of organic matter, such as manure. A wet season is also favorable to the spread of the disease. In controlling foot rot, it is important to remember that although this disease attacks a great variety of plants, it has never been known to attack corn or any of the cereals. These can, therefore, be grown on the infected grounds.

FUNGUS DISEASE OF TOMATO

Wilt Is Slowly But Surely Infecting Principal Sections of Country—Effective Solution.

A tomato disease called the wilt is slowly but surely infecting the principal tomato sections of the country. The disease is due to a fungus which lives in the water channels of the stems. There it multiplies until they actually choke or prevent the circulation of moisture and the plant wilts at first until finally it dies. The disease lives over winter in the soil and enters the plant through the roots.

Tomatoes, eggplants and similar crops should not be planted on infected soil for a few years. However, what promises to be the most effective solution is to develop resistant strains by constant selection. Several experiment stations have already obtained very encouraging results. Spraying is of no avail as the fungus develops within the plant where spray cannot reach it.

Many Places to Cure Seed Corn Properly.

Good:
Special corn curing house.
Kitchen.
Attic.
Furnace room.
Tool or wagon shed.
Any dry and well-ventilated building.

Poor:
On south side of building.
On windmill or fence.
Under a porch.
In the stable.
Over bins of grain in the granary.
Any damp and poorly ventilated place.

Grain Ration for Horse.

A grain mixture of oats, corn, wheat bran and oil meal is the best grain ration, with some good, bright mixed hay, to put flesh on horses.

MIXING THE BUTTER CAKES

Breakfast and Luncheon. Delicacy Worth All the Time That Can Be Bestowed on It.

An earthen bowl should always be used for mixing cake, and a wooden cake spoon with slits lightens the labor. Measure dry ingredients, and mix and sift baking powder and spices, if used, with flour. Count out number of eggs required, breaking each separately that there may be no loss should a stale egg chance to be found in the number, separating yolks from whites if rule so specifies. Measure butter, then liquid. Having everything in readiness, the mixing may be quickly accomplished.

If butter is very hard, by allowing it to stand a short time in a warm room it is measured and creamed much easier. If time cannot be allowed for this to be done, warm bowl by pouring in some hot water, letting stand one minute, then emptying and wiping dry. Avoid overheating the bowl, as butter will become oily rather than creamy. Put butter in bowl and cream by working with a wooden spoon until soft and of a creamy consistency, then add sugar gradually and continue beating. All yolks of eggs or whole eggs beaten until light, liquid and flour mixed and sifted with baking powder, or liquid and flour may be added alternately. When yolks and whites are beaten separately whites are usually added at the last, as in the case when whites of eggs alone are used.

A cake can be made fine grained only by long beating, although light and delicate with a small amount of beating.

Never stir cake after the final beating, remembering that beating motion should always be the last used.

Fruit, when added to cake, is usually floured, to prevent its settling to the bottom. This is not necessary if it is added directly after the sugar, which is desirable in all cake cakes. If a light fruit cake is made, fruit added in this way discolors the loaf. Citron is cut first in thin slices, then in strips, floured, and put in between layers of cake mixture. Raisins are seeded and cut, rather than chopped. Washed currants, put up in packages, are quite free from stems and foreign substances, and need only picking over and rolling in flour.

Stewed Beef With Dried Green Peas.

After picking over one pint of dried green peas. Put in kettle with enough water and let come to a boil (water should cover), and while boiling add about one-half teaspoonful of baking soda (saleratus). Continue boiling for about five or ten minutes, then remove from fire and strain and wash the peas to free from taste of soda. Prepare about one-half pound of lean beef (stew beef) by rinsing and cutting up in not too small pieces. Put the meat and prepared peas again in kettle and stew until meat is tender. Keep covered with water while meat is cooking. Season with salt, pepper and a small lump of butter (the butter may be omitted, but I prefer to add it).

Pommes a la Creme.

Having smoothly blended one tablespoonful each of butter and flour, stir them into one breakfast cupful of hot milk, continue stirring over the fire until thick, season well, and add two breakfast cupfuls of sliced cooked potatoes and a little chopped parsley, heating thoroughly and serving, browned or not in the oven, in a deep dish.

Veal Salad.

This is nice when you have finished with a roast of veal. Cut up veal in dice, also bunch of celery diced, place on bed of lettuce leaves. Pour over dressing, place few olives, stuffed ones with red peppers look attractive and add a delicate flavor, too, by chopping in a few with the salad.

Irish Iceberg.

Put four cupfuls of water and two cupfuls of sugar in saucepan, bring to the boiling point and let boil 20 minutes. Cool, add three-fourths cupful of lemon juice. Color green and strain. Freeze, using three parts of finely-crushed ice to one part of rock salt. Serve in tall dessert glasses and pour over each portion one teaspoonful of creme de menthe. Sprinkle with chopped nuts, using Jordan almonds, English walnuts, and pecans in equal proportions.—Woman's Home Companion.

Bacon and Apples.

Core and peel the apples and cut into one-half inch slices. Cut the same amount of bacon into very thin slices. Fry the bacon in its own good fat until crisp and put it on a hot dish. Fry the apples in the bacon fat until light brown; arrange around the bacon. Serve very hot.

For Irons That Stick.

Irons will never stick to clothes if one-half teaspoonful of either lard or kerosene is added to the starch while it is hot.

ANOTHER WHEEL CHAIR ADDED TO VAR-NE-SIS COLLECTION

Marlboro Woman Claims Remedy Removed Rheumatism, Enabled Her to Walk Without Assistance

Another wheel chair was added last week to the Var-ne-sis collection of crutches, canes, shoes, wheel chairs, photographs, letters, etc., by Mrs. Dian-

"Hearing so much about Var-ne-sis I decided to try it, with the result that by persisting in the treatment I am now able to go about without as-



Rattan Wheel Chair That Has Created Much Talk.

tha L. Coyle of 287 Pleasant st., Marlboro, Mass. On being asked for a statement Mrs. Coyle said:

"I have had rheumatism for three years, and many people here in Marlboro know the condition I was in. My hands were sore and stiff and my fingers were almost rigid. I was unable to cut my food and had great difficulty in raising my hands to my head, as my shoulders were stiff and exceedingly painful. My hips were involved and my knees were in such condition that I had to use the wheel chair.

"At times I would get up at 1 or 2 o'clock in the morning on account of the pain, which was extreme when in one position any length of time. I would then stay in the wheel chair until daylight. I was sore from head to foot and thought I would go insane. Nothing seemed to relieve me in spite of treatment of physicians and remedies recommended. I was refused admittance to a sanitarium because they thought it required three nurses to take care of me.

Little Mistake.

An old gentleman of eighty-four having taken to the altar a young damsel of about fifteen, the clergyman said to him:

"The font is at the other end of the church."

"What do I want with the font?" said the old gentleman.

"Oh, I beg your pardon," said the cleric, "I thought you had brought this child to be christened."

Safety First.

"I'll let you into my scheme on the ground floor."

"Are there any exits?"

Never eat pie with a knife. It's proper to eat cheese with pie, but knives should be eaten alone.

Vaudeville Novelty.

"She sings in a glass tank."
"Ah, a diving diva."—Louisville Courier-Journal.

Important to Mothers

Examine carefully every bottle of CASTORIA, a safe and sure remedy for infants and children, and see that it

Bears the Signature of *Dr. J. C. Fletcher* In Use for Over 30 Years. Children Cry for Fletcher's Castoria

News From Below.

Knicker—How is your garden?
Subbubs—The last diver reported it fine.

How we dislike to pay for things after we have worn them out.

Carthage Mothers Find New Way To Keep Boys Free From Colds

Now They Are Not Afraid to Let the Children Run Outdoors Freely.

Every mother knows how hard it is to keep children, especially boys, indoors in bad weather. And yet if they run out it usually means croup or colds. Carthage, Mo., mothers have solved this problem by keeping plenty of fresh air in the bedroom at night, and applying a hot application of Vick's Vap-O-Rub at the first sign of trouble.

Vap-O-Rub really is a remarkable preparation. It is the invention of a North Carolina druggist, and is universally used in the South, but was introduced here only last winter.

It comes in salve form and is applied externally over the throat and chest. Externally—it acts like a poultice or plaster, relieving the tightness and soreness. Internally—it acts like a vapor-lamp, except that you do not have to keep the windows shut and the fresh air excluded as you do with the old fashioned vapor-lamp. Vick's is so made that the body heat releases the ingredients in the form of vapors. These vapors are inhaled with every breath through the air passages to the lungs, carrying the medication right to the affected parts.

Mrs. Lee Wilkerson, 409 E. Chest-

nut St., Carthage, tried Vick's Vap-O-Rub for a cold and hoarseness in chest and throat, and also for muscular soreness, and writes—"I have never used anything with as good results. I believe it is a necessity in every home."

Mrs. M. L. Salyard, 1115 S. Maple St., Carthage, tried Vap-O-Rub for a "very severe cold in my head and received almost instant relief."

Mrs. Bertha Crowe, R. F. D. No. 7, has a little boy four years old who "is bothered with bronchial trouble, and catches cold whenever he runs out in damp weather. His head and nose stop up and he coughs so much that his lungs wheeze until you can hear him all over the room." Mrs. Crowe says she just rubs Vap-O-Rub well over the throat and chest and covers with a warm flannel cloth, and the vapors arising open his head. She also stops his cough by letting him swallow a small piece. In fact, Mrs. Crowe writes us quite a long letter and ends by saying—"I would advise all mothers to keep Vap-O-Rub on hand, especially if they have any small children. You don't need to buy cough syrups when you have a bottle on hand, and I find it better than any internal medicine." Three sizes, 25c, 50c or \$1.00.

The Genuine has this Trade Mark